Cooker with new "7 cuochi" oven and ceramic hob

Instructions for installation and use

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GB **Cooker with new "7 cuochi" oven and ceramic hob**
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Instruction

To maintain the EFFICIENCY and SAFETY of this appliance, we recommend:
- **call only the Service Centers authorized by the manufacturer**
- **always use original Spare Parts**

1 **This appliance is intended for non-professional use within the home.**

2 **Before using the appliance, carefully read the instructions contained in this manual, as they provide important information for ensuring safe installation, use and maintenance. Keep this manual as a reference guide.**

3 Remove the packing and make sure the appliance hasn't been damaged during transport. If you have any doubts, don't use the appliance. Call a qualified technician for assistance. For safety, keep packing materials (plastic bags, polystyrene foam, tacks, etc.) away from children.

4 The appliance must be installed by a qualified technician in accordance with the manufacturer's instructions. No liability for injury or damage to persons, animals or property will be accepted by the manufacturer arising from failure to follow these instructions.

5 The electrical safety of this appliance is ensured only if it is correctly connected to an efficiently earthed system in accordance with electrical safety regulations. Make sure this basic safety requirement has been complied with. If in doubt, have it checked by a qualified technician. No liability for damage will be accepted by the manufacturer because of defective earthing.

6 Before connecting the appliance, make sure the specifications on the rating plate correspond with those of your power supply.

7 Check that your supply and sockets are sufficient for the total load taken by your appliance which is stated on the rating plate. If you have any doubts, contact a qualified technician for service.

8 A multipole circuit breaker with a space between contacts of 3 mm or more must be fitted for installation

9 If the socket and cooker plug are not compatible, have the socket replaced with a suitable model by a qualified technician who should also check that the cross-section of the socket cable is suited to the power absorbed by the appliance. The use of adaptors, multiple sockets and/or extensions, is not recommended. If their use can not be avoided, remember to use only single or multiple adapters and extensions which comply with current safety regulations. In these cases, never exceed the maximum current capacity indicated on the single adaptor or extension and the maximum power indicated on the multiple adapter.

10 Do not leave the appliance plugged in if it is not necessary. Switch off the main switch and gas cock when you are not using the cooker.

11 **The openings and slots used for ventilation and dispersion of heat must never be closed or plugged.**

12 The user must not replace the supply cable of this appliance. Always call an after-sales servicing centre authorised by the manufacturer in the case of cable damage or replacement.

13 This appliance must be used for the purpose for which it was expressly designed.
Any other use (e.g. heating rooms) is considered to be improper and consequently dangerous.
The manufacturer declines all responsibility for damage resulting from improper and irresponsible use.

14 A number of fundamental rules must be followed when using electrical appliances. The following are of particular importance:
- do not touch the appliance when your hands or feet are wet
- do not use the appliance barefooted
- do not use extensions, but if these are necessary caution must be exercised.
- never pull the power supply cable or the appliance to unplug the appliance plug from the mains.
- never leave the appliance exposed to atmospheric agents (rain, sun etc.)
- do not allow children or persons who are not familiar with the appliance to use it, without supervision.

15 Always unplug the hob from the mains or switch off the main switch before cleaning or carrying out maintenance operations.

16 If the surface of the glass breaks, disconnect the appliance immediately. For repairs call only an authorised after-sales servicing centre and request the use of original spare parts only. Failure to comply with the above may compromise the safety of the appliance.

17 If you are no longer using the appliance, remember to make it unserviceable by unplugging the appliance from the mains and cutting the supply cable. Also make all potentially dangerous parts of the appliance, safe, above all for children who could play with the appliance.

18 The vitreous china hob is resistant to temperature fluctuations and shockproof. Remember however that sharp kitchen tools or cutters may break the surface of the hob. If this happens, unplug the cooker immediately from the mains and call your local servicing centre.

19 Remember that the cooking surface remains hot for at least half an hour after you switch off the surface. Do not place containers or other objects on the hot surface.

20 Avoid setting anything on the glass surface of the cooktop.

21 Do not turn on the cooking surfaces if there are sheets of aluminium foil or plastic on the hob.

22 Keep away from the hot surfaces.

23 When using small electrical household appliances close to the hob, ensure that the power cable does not rest on the hot surfaces

24 Keep pot handles turned inwards to avoid knocking the pot off the hob.

25 When you turn on the cooking surface always place a pot on the surface immediately as it will otherwise overheat very quickly and possibly damage the heating elements.

26 **Preliminary instructions.** The glass sealant utilised may leave traces of grease on the glass. Remember to wipe these away with a normal non abrasive detergent before you turn on the appliance. During the first few hours of use there may be a smell of rubber which will disappear very quickly.

27 When the appliance is in use, the heating elements and some parts of the oven door become extremely hot. Make sure you don't touch them and keep children well away.

28 Make sure the knobs are in the "•"/"o" position when the appliance is not in use.

29 If the cooker is placed on a pedestal, take the necessary precautions to prevent the same from sliding off the pedestal itself.

Important: before making any adjustements, maintenance etc. to the cooker, first ensure that it is disconnected from the electricity supply.

Positioning

The appliance can be installed next to furniture units which are no taller than the top of the cooker hob. For proper installation of the cooker, the following precautions must be taken:

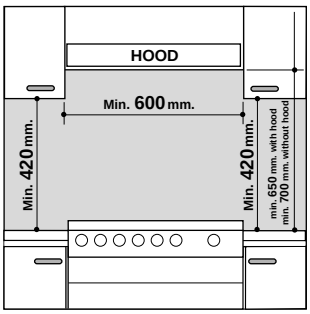
a) Kitchen cabinets installed next to the cooker that are taller than the top of the hob must be situated at least 200 mm from the edge of the hob.

b) Hoods must be installed according to the requirements in the installation manual for the hoods themselves and in any case at a minimum distance of 650 mm.

c) Place the wall cabinets adjacent to the hood at a minimum height of 420 mm from the hob (see figure).

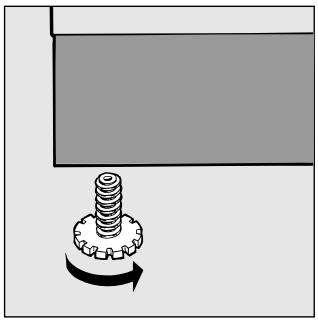
d) Should the cooker be installed beneath a wall cabinet, the latter should be situated at least 700 mm (millimetres) away from the hob, as shown in the figure.

e) the cut-out for the cooker cabinet should have the dimensions indicated in the figure.



Levelling

In order to have a perfect levelling of the cooker adjustable feets are supplyed. They can be screwed in the seats positioned in the corners of the cooker base.



Electrical connection

Electric cookers come without a power supply cable. The cooker is designed to operate on an electricity supply which conforms to the electrical data shown on the Rating Plate. The cooker can be connected to the mains only after removing the back panel of the cooker itself with a screwdriver.

N.B.: the following installation procedure must be carried out by a qualified electrician. The electrical installation must comply with the IEE Regulations, Building & local By-Lays.

For the installation of the feeding cable carry out the following operations:

- Unscrew screw "**V**" (see fig. A)
- Pull and open the junction blok lid

Important: the wires in the mains lead are coloured in accordance with the following code:

Green & Yellow	**Earth**
Blue	**Neutral**
Brown	**Live**

As the colours of the wires in the mains lead may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

Green & Yellow wire to terminal marked "**E**" or ⏚ or coloured Green or Green & Yellow.

Brown wire to terminal marked "**L**" or coloured Red.

Blue wire to terminal marked "**N**" or coloured Black (see fig. B).

- fix the feeding cable in the special cable stop and close the cover.

  N.B.: the power supply cable must have these minimum requirements:

  Type: H05RR-F

  Section: 3x4 mm^2

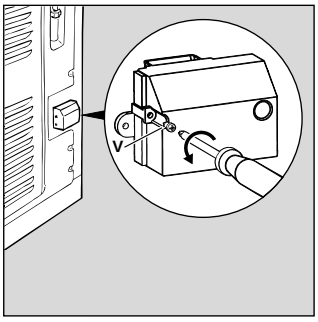


Fig. A

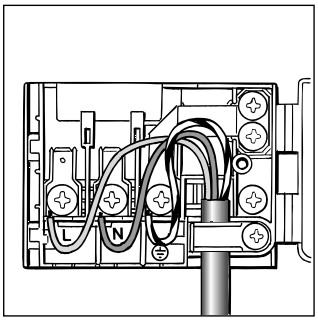


Fig. B

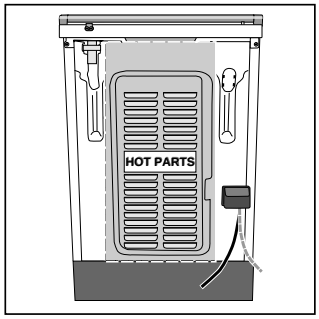
Connecting the supply cable to the mains

WARNINGS: THIS APPLIANCE MUST BE EARTHED.

Important: The cooker must be connected to the mains by a switched (double pole) cooker outlet correctly fused with a capacity appropriate to that shown on the cooker Rating Plate. All electrical wiring from the consumer unit to the cooker, via the switched double pole cooker outlet, must be of an acceptable type and current rating as above.

Note: the supply cable must be positioned so that it never reaches at any point a temperature 50°C higher than the room temperature. The cable must be routed away from the rear vents.

If the cooker is connected directly to the mains, an omnipolar circuit-breaker with a minimum opening of 3 mm between the contacts.



Technical characteristics

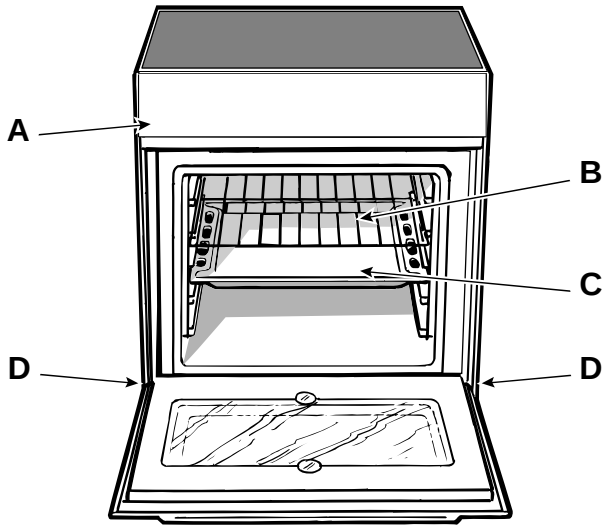
Oven	
Dimensions (WxDxH)	34.5x40x39 cm
Volume	53 lt
Oven absorption Max	2800 W
Ceramic Hob	
Front Left	1700 W
Back Left	1200 W
Back Right	2100 W
Front Right	1200 W
Hob Ceramic absorption Max	6200 W
Voltage and frequency	230-240V~ 50 Hz

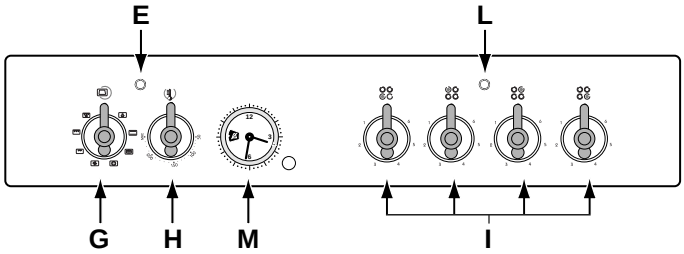
CE

This appliance conforms with the following European Economic Community directives:

- 73/23/**EEC** of 19/02/73 (Low Voltage) and subsequent modifications;
- 89/336/**EEC** of 03/05/89 (Electromagnetic Compatibility) and subsequent modifications;
- 93/68/**EEC** of 22/07/93 and subsequent modifications.

Cooker description





A Control panel
B Oven grate shelf
C Drip pan or cooking plate
D Adjustable fet
E Thermostat Light
G Selector Knob
H Thermostat Knob
I Electric plate knob
L The pilot lamp
M Analogue Programmer for Start/End Cooking Time

The various functions included in the cooker are selected by operating the control devices located on the cooker control panel.

Attention: The first time you use the oven we recommend that you set the thermostat on the highest setting and leave the oven on for about a half of an hour with nothing in it. Then, open the oven door and let the room air. The odour that is often detected during this initial use is due to the evaporation of substances used to protect the oven during storage and until it is installed.

Attention: Only use the bottom shelf of the oven when using the rotisserie to cook (where present). For all other types of cooking, never use the bottom shelf and never place anything on the bottom of the oven when it is in operation because this could damage the enamel. Always place your cookware (dishes, aluminium foil, etc. etc.) on the grate provided with the appliance inserted especially along the oven guides.

The Oven Control Knobs

The ***7 Cuochi*** oven combines the advantages of traditional convection ovens with those of the more modern forced air ventilation models. It is an extremely versatile appliance that allows you to easily and safely choose between 7 different cooking modes. The various features offered by the "7 Cuochi" oven are selected by means of the knobs located on the control panel:

G - selector knob (identified by the symbol);

H - thermostat knob (identified by the symbol).

When the selector knob is on any other setting than that identified by the "•", symbol, the oven light turns on. The setting identified by the symbol makes it possible to turn the oven light on without having any of the oven heating elements on.

1. Convection Mode

- Position of the "**G**" knob:
- Position of the "**H**" knob: between **50**°C and **Max**

On this setting, the light comes on and the top and bottom heating elements are activated. This is the classic, traditional type oven which Ariston has perfected, with exceptional heat distribution and reduced energy consumption. The convection oven is still unequalled when it comes to cooking dishes made up of several ingredients, e.g. cabbage with ribs, stews, etc. Excellent results are achieved when preparing meat-based dishes as well (braised meats, stew, goulash, wild game, ham etc.) which need to cook slowly and require basting or the addition of liquid. It still remains the best system for cooking pastries and fruit in general. When cooking in convection mode, only use one dripping-pan or cooking rack at a time, otherwise the heat distribution will be uneven. Select from among the various rack heights based on whether the dish needs more or less heat from the top or bottom.

2. Pastry Mode

- Position of the "**G**" knob:
- Position of the "**H**" knob: between **50**° and **Max**

The fan will start and all of the heating elements will turn on. This provides a delicate heating process with a prevalence of heat from the bottom. This mode is ideal for baking and cooking delicate foods - especially pastries that need to rise because the heat coming from the bottom helps the leavening process. Some advice:

- Always preheat the oven;
- Never place more than one dish in the oven at a time;
- The rack (unless cooking directly on the dripping-pan) should be used because it allows for better air circulation; In any case, do not leave unused dripping-pans in the oven;
- Position the rack at the third or second height from the bottom in order to take full advantage of the heat rising from the bottom of the oven; Place the pastry pan in the centre of the rack;
- Do not open the door when cooking pastries in order to prevent rapid temperature changes that could impede the cooking process and make the pastry drop.

3. Pizza Mode

- Position of the **"G"** knob:
- Position of the "**H**" knob: between **50**°C and **Max**

The bottom and circular heating elements, as well as the fan, will come on. This combination rapidly heats the oven due to the large amount of power used by the appliance **(2800 W)**, which results in the production of considerable heat coming prevalently from the bottom and from forced air circulation. The pizza mode is ideal for foods which need high temperatures to cook, like pizza and large roasts. Use only one dripping-pan or rack at a time. However, if more than one is used, they must be switched half way through the cooking process.

4. Ventilation Mode

- Position of the "**G**" knob:
- Position of the "**H**" knob: between **50**°C and **Max**

Both the heating elements and the fan will come on. Since the heat remains constant and uniform throughout the oven due to the fan at the bottom, the air cooks and browns food uniformly over its entire surface. With this mode, you can also cook various dishes at the same time, as long as their respective cooking temperatures are the same. A maximum of 2 rack levels can be used at the same time, following the instructions in the section entitled, "Cooking On More Than One Rack". This cooking mode is ideal for au gratin dishes or those which require an extended cooking time like lasagne etc...

Moreover, the excellent heat distribution makes it possible to use lower temperatures when cooking roasts. This results in less loss of juices, meat which is more tender and a decrease in the loss of weight for the roast. The ventilated mode is especially suited for cooking fish, which can be prepared with the addition of a limited amount of condiments, thus maintaining their flavour and appearance. Excellent results can also be attained when cooking vegetable-based side dishes like cabbage, beats, cour-

gettes, aubergines, peppers, etc.
Desserts: leavened cakes are also perfect for the ventilated mode. Moreover, this mode can also be used to thaw white or red meat, fish and bread by setting the temperature to 80°-100°C. To thaw more delicate foods, set the thermostat to 50°C or use only the cold air circulation feature by setting the thermostat to 0°C.

5. Grill

- Position of the "**G**" knob:
- Position of the "**H**" knob: **Max**

The central heating element of the grill will come on. The incandescent heating element cooks food by means of thermal radiation directed downward. The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking in the juices to keep them tender. The grill is also highly recommended for dishes that require high temperature on the surface: beef steaks, veal, entrecôte, filets, hamburger etc...

6. Double Grill

- Position of the "**G**" knob :
- Position of the "**H**" knob : **Max**

This oversized grill has a completely new design, increasing cooking efficiency by 50%. The double grill also eliminates pockets of unheated air in the corners of the oven.

7. Ventilated Double Grill

- Position of the "**G**" knob:
- Position of the "**H**" knob: between **50** and **200**°C

This combination of features increases the effectiveness of the unidirectional thermal radiation of the heating elements through forced air circulation of the air throughout the oven. This helps prevents foods from burning on the surface, allowing the heat to penetrate into the food. Excellent results are achieved with kebabs made with meats and vegetables, sausages, ribs, lamb chops, chicken, quail, pork chops, etc. This mode is also ideal for cooking fish steaks, like swordfish, tuna, grouper etc.

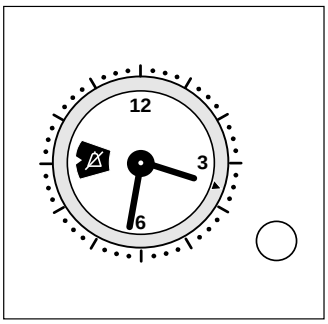
Thermostat Light (E)
This light indicates that the oven is heating. When it turns off, the temperature inside the oven has reached the setting made with the thermostat knob. At this point, the light will turn on and off as the oven maintains the temperature at a constant level.

Green Light (L)
This turns on whenever any electric heating element in the cook-top.

Attention
Avoid the children touch the oven door because it is very hot during the cooking.

3rd Oven Glass
In order to further decrease the temperature of the oven door and reduce energy consumption, a supplemental kit has been made available. This kit should be installed if the oven is used in the presence of small children. To install the protective glass for the oven door (code **074657**), contact your nearest Merloni Eletrodomestici Service Centre indicated on the list provided with the appliance.

Analogue Programmer for Start/End Cooking Time



How to Reset the Current Time
The oven must be connected to the power supply.
Press the knob and turn it in the counter-clockwise direction until the correct time appears.
NB: The programmer runs on electricity. Therefore, it will stop during a power outage for the entire length of time that the power is off. After the power comes back on, the current time will have to be set again.

Manual Operation
NB: This mode should be used when the cooking time does not need to be programmed.

1 Turn the knob in the counter-clockwise direction until the symbol appears in the small window.
2 **Pull** the knob and turn it in the counter-clockwise direction until the marker is aligned with the current time. A click indicates that the procedure has been completed.

Use the oven knob to select the desired cooking program. To turn the oven off, turn the knob to the "0" setting.

Programmed Cooking Time - Immediate Start
1 Turn the knob in the counter-clockwise direction until the Total Cooking Time desired appears in the small time display.
2 **Pull** the knob and turn it in the counter-clockwise direction until the marker is aligned with the current time. A click indicates that the procedure has been completed.

Use the oven knob to select the desired cooking program.
The oven will turn on immediately and stay on for the entire length of the programmed cooking time. The oven will buzz to indicate that it has automatically turned off.
To interrupt the programmed cooking time, turn the knob in the counter-clockwise direction until the symbol appears in the small window.

Programmed Cooking Time - Delayed Start
1 Total Cooking Time:
Turn the knob in the counter-clockwise direction until the To-

tal Cooking Time desired appears in the time display.

2 Start Cooking Time:
Pull the knob and turn it in the counter-clockwise direction until the marker is aligned with the desired Start Cooking Time.

Use the oven knob to select the desired cooking program.

The oven will turn on at the time set for the Start Cooking Time and will stay on for the entire length of time programmed. The oven will buzz to indicate that it has automatically turned off.
To interrupt the programmed cooking time, turn the knob in the counter-clockwise direction until the symbol appears in the small window.

Practical Cooking Advice

The 7 cuochi oven offers a wide range of alternatives which allow you to cook any type of food in the best possible way. The various features make it possible to select the level of heat and to direct it as you like: from the bottom, from above or uniformly. With time you will learn to make the best use of this versatile cooking appliance and the following directions are only a guideline which may be varied according to your own personal experience.

Preheating
If the oven must be preheated (this is generally the case when cooking leavened foods), the **"pizza mode"** (setting three) can be used to reach the desired temperature as quickly as possible in order to save on energy. Once the food has been placed in the oven, the most appropriate cooking mode can then be selected.

Cooking on More Than One Rack
If you have to cook on more than one rack at the same time, use only setting 4, "ventilated mode," which is the only one that is appropriate for this type of cooking. The rack heights used should be the three centre ones, as the bottom and top racks receive too much direct heat, which could burn more delicate foods. If three racks are used at the same time, the food on the middle rack will take a little longer to cook. Therefore, leave it in the oven for an additional few minutes. If you are preparing a complete meal with all three racks at the same time, place the dish that calls for a lower cooking temperature (generally pastries) on the middle rack.

Using the Grill
The ***7 Chefs*** oven offers you three different grilling modes.

Use setting 5 "**grill**" for small portions. Although electrical consumption is a mere 1200 W, it allows you to grill small portions like toasted sandwiches, hotdogs, etc., to perfection.
Position the food under the centre of the grill because only the central part of the top heating element is turned on. Food placed in the corners will not cook properly.

Setting 6 "**Double Grill**" allows you to grill along the entire surface area of the grill. Use this mode when you have food distributed uniformly throughout the oven and you would like to brown the items uniformly.
When using the grill, the oven door must be left partly open.

Setting 7 "**Ventilated Double Grill**" is extremely useful for grilling foods rapidly, as the distribution of heat makes it possible not only to brown the surface, but also to cook the bottom part.
This mode can also be used for browning foods at the end of the cooking process.
When using the "Ventilated Double Grill", the oven door must be closed.
When utilizing the grill, place the rack as indicated in the cooking table. To catch grease or fat and prevent smoke, place a drip pan at the bottom rack level.

Baking Pastries
When baking pastries, always place them in the oven after it has been preheated. Make sure you wait until the oven has been preheated thoroughly (the red "**E**" light will turn off). The temperature is normally around 160°C. Do not open the door while the pastry is cooking in order to prevent it from dropping. Batters must not be too runny, as this will result in prolonged cooking times. In general:

Pastry is too dry
Increase the temperature by 10°C and reduce the cooking time.

Pastry dropped
Use less liquid or lower the the temperature by 10°C.

Pastry is too dark on top
Place it on a lower rack, lower the temperature, and increase the cooking time.

Cooked well on the inside but sticky on the outside
Use less liquid, lower the temperature, and increase the cooking time.

The pastry sticks to the pan
Grease the pan well and sprinkle it with a dusting of flour.

I used more than one level and they are not all at the same cooking point
Use a lower temperature setting. It is not necessary to remove the food from all the racks at the same time.

Cooking Pizza

For best results when cooking pizza, use setting 3 **"The Pizza Oven"**:

- Preheat the oven for at least 15 minutes;

- Use a light aluminium pizza pan, placing it on the broiler supplied with the oven. If the dripping-pan is used, this will extend the cooking time, making it difficult to get a crispy crust;
- Do not open the oven door frequently while the pizza is cooking;
- If the pizza has a lot of toppings (three of four), it is recommended that the mozzarella cheese be placed on top halfway through the cooking process.

Cooking Fish and Meat

Meat must weigh at least 1 Kg in order to prevent it from drying out. When cooking white meat, fowl and fish, use low temperature settings (150°C-175°C). For red meat that should be well done on the outside while tender and juicy in the inside, it is a good idea to start with a high temperature setting (200°C-220°C) for a short time, then turn the oven down afterwards. In general, the larger the roast, the lower the temperature setting. Place the meat on the centre of the rack and place the dripping pan beneath it to catch the fat. Make sure that the rack is inserted so that it is in the centre of the oven. If you would like to increase the amount of heat from below, use the low rack heights. For savoury roasts (especially duck and wild game), dress the meat with lard or bacon on the top.

Pratical advice for oven cooking

Selection Knob Setting	Type of Food	Wt. (Kg)	Rack Position From Oven Bottom	Preheating Time (minutes)	Thermostat Knob Setting	Cooking Time (minutes)
1 Convection Mode	Duck	1	3	15	200	65-75
	Roast beef	1	3	15	200	70-75
	Roast pork	1	3	15	200	70-80
	Biscuits	-	3	15	160	15-20
2 Pastry Mode	Cakes	0.5	3	15	180	20-30
	Pies	1	2/3	15	180	45-50
3 Pizza Mode	Pizza	0.5	3	15	220	15-20
	Roast beef	1	3	10	200	45-55
	Chicken	1	2/3	10	180	60-70
4 Ventilation Mode	Pizza (several levels)	1	2/3	15	220	15-20
	Lasagne	1	3	10	180	30-35
	Baked Tagliatelle	1	3	10	180	20-30
	Baked Pasta	1	3	10	180	20-30
	Lamb	1	2	10	180	40-45
	Chicken	1	3	15	200	60-70
	Mackerel	1	2	10	180	50-55
	Sea Bream	1.5	2	10	180	55-60
	Chocolate cake	1	3	10	160	50-60
5 Grill Mode	Sole and squid	1	4	5	Max	8
	Calamari and shrimp					
	Kabobs	1	4	5	Max	4
	Cod fillets	1	4	5	Max	10
	Grilled vegetables	1	3-4	5	Max	8-10
6 Double Grill Mode	Veal steaks	1	4	5	Max	15-20
	Chops	1.5	4	5	Max	25
	Hamburgers	1	3	5	Max	7
	Mackerel	1	4	5	Max	20-25
7 Double Grill Ventilation Mode	Grilled chicken	1.5	2	5	200	55-60
	Stuffed cuttle-fish	1.5	2	5	200	40-45

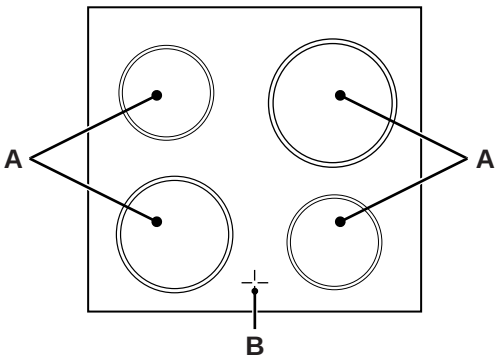
NB: cooking times are approximate and may vary according to personal taste.

User's instructions the ceramic hob

Description
The hobs have been provided with radiant electric heaters. These heaters are incorporated under the surface of the hob as zones which redden while they are in use.

A. Cooking area (**A**).

B. A lights which indicate whether the corresponding heaters are at a temperature in excess of 60° C; even if the hob/zone has been switched off.



Description of the heating elements
The **radiant heating elements** are composed of circular heating elements. They only become red after being turned on for 10-20 seconds.

Instructions for using the pyroceram top
To obtain the best results from your hob, there are some basic rules to follow when cooking or preparing food.

- All types of pots and pans may be used on the ceramic glass cooktop. However, the bottom surface must be perfectly flat. Naturally, the thicker the bottom of the pot or pan, the more uniformly the heat is distributed.

- Make sure that the base of the pan completely covers the cooking ring, so as to make full use of the heat produced

- Always make sure that the pan base is always dry and clean so as to guarantee proper contact as well as longer-lasting pans and the long life-span of the hob.
- Do not use the same pans which are used for cooking on gas burners. The heat strength of gas burners may deform the pan base and will not give the same results if it is subsequently used on a glazed ceramic hob.

Pratical advice for using the electric plates

The cook-top electric plate control knobs (I)
The cookers may be equipped with standard, fast and automatic electric plates in various combinations (the fast plates distinguished from the others by a red dot in the centre, the automatic ones by a round aluminium disk at the centre.
To avoid heat dispersion and damage to the plates, recommend using cooking vessels with flat bottoms in diameters which are not smaller than the plate diameter. Table shows the correspondence between the position indicated on the knobs and the use for which the plates advised.

Setting	Normal or Fast Plate
0	Off
1	Cooking vegetables, fish
2	Cooking potatoes (using steam) soups, chickpeas, beans.
3	Continuing the cooking of large quantities of food, minestrone
4	For roasting (average)
5	For roasting (above average)
6	For browning and reaching a boil in a short time.

Routine maintenance and cleaning of the oven

Disconnect the oven from the source of electricity before performing any maintenance or cleaning. To ensure a long life for your oven, clean it frequently and carefully, keeping in mind that:

- the enamelled parts and the self-cleaning panels should be washed with warm water without the addition of abrasive powders or corrosive substances which could damage the finish;
- stainless steel may become marked if it comes into contact with very hard water or harsh detergents (containing phosphorous) for long periods of time. After cleaning, it is advisable to rinse thoroughly and dry. It is also recommended to dry any water drops;
- avoid dirt and grease accumulating on the control panel by cleaning it frequently. Use non-abrasive sponges or soft cloths to avoid scratching enamelled or shiny steel parts.

Cleaning the hob surface

Prior to cooking, the hob surface should always be cleaned using a damp cloth to remove any dust or stray food particles. The hob surface should be regularly cleaned with a lukewarm solution of water and a mild detergent. Periodically it may be necessary to use a proprietary ceramic hob cleaner. First remove all spilt food and fat with a window scrape, preferably the razor blade type CERAGLASS® (not supplied) or, failing that, the fixed blade razor edge type (see Fig. A). Then clean the hob while it is still warm to the touch with a suitable cleaner and paper towel.

Then rinse it and wipe it dry with a clean cloth .If aluminium foil or plastic items are accidentally allowed to melt on the hob surface they should be **immediately** removed from the hot cooking area with a scraper. This will avoid any possible damage to the surface. This also applies to sugar or any food with a high sugar content.

Do not use abrasive sponges or scourers of any type. Corrosive cleaners such as oven sprays and stain removers should also not be used (see Fig. B).

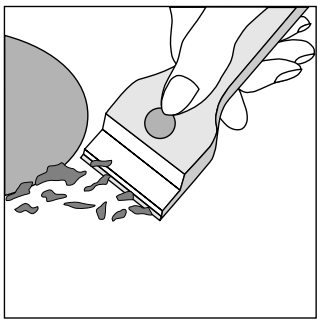


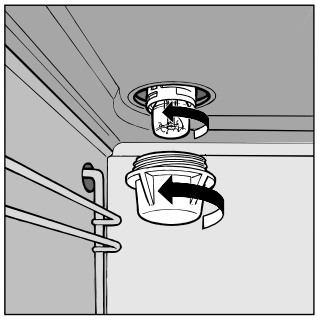
Fig. A

Fig. B

Glass ceramic hob cleaners	Available from
Window scraper Razor blade scrapers	DIY Stores
Replacement blades	DIY Stores, supermarkets, chemists
COLLO luneta HOB BRITE Hob Clean SWISSCLEANER	Boots, Co-op stores, department stores, Regional Electricity Company shops, supermarkets

Replacing the oven light bulb

- Either pull out the plug (if it is accessible) or disconnect the oven from the mains by turning off the multipole switch used for connecting the oven to the electricity source;
- Remove the glass cover of the lamp holder;
- Unscrew the bulb and replace it with a high temperature resistant bulb (300°C) with the following characteristics:
  - Voltage 230/240 V
  - Wattage 25W
  - Type E14
- Replace the glass cover and reconnect the power supply to the oven.



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